



Smoke House BBQ

Slow Smoked Texas Beef Brisket (GF)

Extremely moist and flavorful smoked “low & slow” over Tennessee hickory in our southern pride pit smoker. Served with Sweet Baby Ray’s BBQ Sauce

California Oak Smoked Chicken (GF)

Sprinkled with our secret blend of dry spices, smoked and finished over an open flame, served with Sweet Baby Ray’s Original BBQ and Mango Chipotle BBQ Sauces

USDA All-Beef Hot Dogs

Served with hot dog buns, diced onions, mustard, ketchup, mayonnaise and sweet relish

Sides – Choice of Two:

Roasted poblano baked beans (GF)
Molasses baked beans with bacon (GF)
Sweet or spicy vegetarian baked beans (GF, V, VG)
Tomato basil penne pasta (V)
Home-style coleslaw (GF, V)

Mediterranean pasta salad (V)
Traditional potato salad (GF, V)
Corn and black bean salad (GV, V)
Field green/iceberg salad with balsamic and ranch dressing (GF, V, VG (except ranch))

Sliced Watermelon (GF, V, VG)

Ruffles Potato Chips (GF, V, VG)

Delectable Desserts – Choice of One:

Famous fudge brownies (V), peanut butter brownies (V), lemon bars (V) or assorted homemade cookies including chocolate chip, double chocolate chip and sugar (V)

GF: Gluten-Free | V: Vegetarian | VG: Vegan
Gluten-Free, Vegetarian and Vegan Substitutions Available Upon Request

SLOW-SMOKED BBQ MEATS LIKE OURS OFTEN EXHIBIT A PINK RING AROUND THE OUTSIDE EDGE SIGNIFYING THAT YOUR MEAT WILL BE EXTRA JUICY! IN BEEF AND PORK THE RING IS REDDISH-PINK AND IN CHICKEN IT IS OFTEN BRIGHT PINK. THE “SMOKE RING” IS A PRIZED ATTRIBUTE IN THE BBQ WORLD AND WE’RE VERY PROUD OF OURS! SO DON’T WORRY TOO MUCH IF YOUR MEAT IS PINK – WE’VE COOKED IT WITH CARE – LOW & SLOW!